

IN THE CLAIMS:

Claim 1 (original): A process of producing ready-to-eat chow mein (fried noodle) comprising the steps of molding seasoned lines of noodle into a predetermined shape to form a mass of noodles and oil frying the mass of noodles to produce a seasoned and oil fried mass of noodles; and baking the surface of this seasoned and oil fried mass of noodles to brown it.

Claim 2 (original): The process of producing ready-to-eat chow mein as set forth in claim 1, wherein the seasoned and oil fried mass of noodles is prepared by the steps of:

mixing flour, starch, table salt, water and the like to make a material and kneading the material;

extending and rolling this material to a predetermined thickness to form a noodle blank;

cutting the noodle blank to a predetermined width and waving it to form lines of noodle;

converting these lines of noodle to α -state with a steamer;

spraying seasoning liquid of a predetermined concentration to the lines of noodle;

molding them to a predetermined shape; and

oil frying them.

Claim 3 (original): The process of producing ready-to-eat chow mein as set forth in claim 1, wherein the seasoned and oil fried mass of noodles is prepared by the steps of:

mixing flour, starch, table salt, water and the like together with seasoning liquid of a predetermined concentration to make a material and kneading the material;

extending and rolling this material to a predetermined thickness to form a noodle blank;

cutting the noodle blank to a predetermined width and waving it to form lines of noodle;

converting these lines of noodle to α -state with a steamer;

molding them to a predetermined shape; and

oil frying them.

Claim 4 (original): The process for producing the ready-to-eat chow mein as set forth in claim 2 or 3, wherein Worcestershire sauces or flavorings which mainly consists of one or at least two of sugars, amino acids, hydrolyzed proteins, extracts of vegetables, extracts of meats, yeast extracts and spices are used for the seasoning liquid.

Claim 5 (currently amended): The process for producing the ready-to-eat chow mein as set forth in claim 1 or 2 ~~any one of claims 1 to 4~~, wherein the seasoned and oil fried mass of noodles is baked to have its surface temperature increased up to 150 degrees C to 240 degrees C so as to brown the surface.

Claim 6 (new): The process for producing the ready-to-eat chow mein as set forth in claim 3, wherein the seasoned and oil fried mass of noodles is baked to have its surface temperature increased up to 150 degrees C to 240 degrees C so as to brown the surface.

Claim 7 (new): The process for producing the ready-to-eat chow mein as set forth in claim 4, wherein the seasoned and oil fried mass of noodles is baked to have its surface temperature increased up to 150 degrees C to 240 degrees C so as to brown the surface.